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## Easy Pepperoni Pizza Dip

Shared with the permission from [www.SundaySupperMovement.com](http://www.SundaySupperMovement.com). [Original recipe](#) by Nancy Piran, 2017.

"This ooey, gooey Easy Pepperoni Pizza Dip will satisfy any afternoon craving." Isabel shared that she liked it for tailgating parties, too!

Serves 4

Prep time: 10 minutes

Cook time: 30 minutes

### Ingredients

8 oz cream cheese

1 cup pepperoni chopped

1 cup tomato sauce

4 green onions chopped

8 oz mozzarella cheese shredded whole milk

Garnish with additional pepperoni and green onions



### Preparation

Let cream cheese sit at room temperature for approximately an hour or until soft.

Set aside 5 whole pieces of pepperoni and a teaspoon of chopped green onions

Preheat oven to 350°.

Spread cream cheese evenly in a pie or quiche dish.

Sprinkle the pepperoni evenly over the cream cheese.

Pour the tomato sauce over the pepperoni and use spoon to make sure it is spread over the entire dish.

Sprinkle the green onions over the tomato sauce

Sprinkle the mozzarella cheese evenly over the top

Garnish with whole pepperoni and green onions if desired

Bake for approximately 30 minutes or until the cheese on top is bubbling and slightly brown.

Serve with crackers, tortilla chips or pita chips and Enjoy!

### Easy Pepperoni Pizza Dip Tips from Nancy

- make sure your cream cheese is room temperature. It can be tricky spreading it over your dish if it is still cold.
- make sure you have a full cup of chopped pepperoni. You really want to get the full flavor in each bite!
- make sure you spread your tomato sauce evenly over your cream cheese.
- you really can add as much green onion as you would like! I ended up just chopping up a lot more and topping it on the final product.
- you can definitely serve this with anything you'd like. I used homemade tortillas chips, crackers and celery; you could even try soft pretzels. (All equally good!)